

# **BRUNCH MENU**

# **CHEF FEATURES**

# Country Fried A5 Wagyu | 39

A5 Wagyu steak, shoyu demi-glace, mixed greens, side of red beans and rice

# Lolli-Waffles | 17

Buttermilk waffles on a stick, rum barrel-aged maple syrup, mixed berries, whipped cream

Toppings (select one) - Lucky Charms, Count Chocula, Boo Berry, Frankenberry, Captain Crunch, Oreo O's, Fruity Pebbles

# Elena Ruz | 19

roasted turkey breast, boursin cheese, strawberry chipotle jam, on a brioche bun and served with tots

### Prime NY Strip | 44

12oz USDA Prime Striploin, truffled baby red potatoes, maitre'd butter, arugula watermelon radish salad

# Tres Leches French Toast | 20

Macerated strawberries in St. Germaine, vanilla gelato, dulce de leche

# King Crab Benedict | 38

King Crab, sauteed spinach, chipotle hollandaise, poached eggs, served with tots

# **Executive Chef Elizabeth Sweeney**

please inform your server if anyone in your party has any allergies or aversions.



# HANGOVER CURES

## Loco Moco - "Hawaiian Grinds" | GS | 25

slagel farms dry-aged beef patty, SPAM fried rice, whiskey aged shoyu, bone marrow demi, tamari, fried egg

### Lobster Biscuits & Gravy | 24

cajun style gravy, Gilty Pig andouille sausage, lobster, parmesan buttermilk biscuit, sauteed spinach

add an egg - 3

### Creole Shrimp & Grits | 22

creamy grits, Hooks 4 year aged cheddar cheese, andouille sausage

add an egg - 3

#### Chilaquiles | GS | 19

salsa verde, veal chorizo, cotija cheese, house-made crema, rajas, sliced avocado, radish, pickled red onion, micro cilantro add an egg - 3

#### Breakfast Burrito | 16

sausage, red bell pepper, jalapeno, onion, aged white cheddar, scrambled eggs, nacho cheese Doritos, flour tortilla

#### Chicken & Waffles | 18

fried chicken thigh, Nashville hot sauce, liege-style waffle, truffle jalapeno honey butter, rum barrel-aged maple syrup add an egg - 3

# **CLASSICS**

# All American Breakfast | 18

two eggs, choice of bacon or sausage, breakfast tots, toast

#### Breakfast Burger | 23

slagel farms dry-aged beef patty, bacon, avocado, pepper jack, fried egg, chipotle hollandaise, pickled red onion, english muffin bun

# Bacon, Egg, & Cheese Croissant | 15

scrambled eggs, bacon, american cheese

#### Avocado Toast | V | 15

smashed avocado, heirloom cherry tomatoes, toasted pepitas, seasonal sprouts, sourdough

### Banana Split Parfait | V | 16

greek yogurt, honey, marcona almonds, seasonal fruit

#### **Churros** | **V** | **13**

cinnamon sugar churros with warm chocolate sauce

# LUNCH

## Grilled Shrimp Cocktail | 21

atomic horseradish cocktail sauce, bearnaise aioli, lemon, toasted baguette

### Parmesan Truffle Fries | GS | 17

black truffle, parmesan, chives, black garlic aoili

# Mezze Plate | V | 18

hummus, muhammara, babaganoush, marinated artichokes, roasted garlic, pickled red onion, grilled pita

add falafel (3 pcs) - 6

add grilled lamb merguez sausage - 8

add grilled chicken skewer - 8

add grilled shrimp (3 pcs) - 10

# Caesar Salad | V | 16

vegan caesar dressing, baby romaine, shaved parmesan, garlic crouton

add grilled chicken skewer - 8

add grilled shrimp (3 pcs) - 10

## Honey Mango Avocado Salad | V | 18

mixed greens, diced mango, red bell pepper, edamame, wonton crisp

#### Chicken Skewer Entree | 21

honey orange tajin glaze, roasted cauliflower & cherry tomato arugula salad, cilantro pecan pesto, guajillo-ancho chile dry salsa

#### LH Classic Burger | 23

slagel farms dry-aged beef patty, special sauce, bacon, pickles, caramelized onion, cheddar cheese, brioche bun

# SIDES

Bacon | 8

Sausage | 7

Egg | 3

**Buttermilk Biscuits | 7**